

pressing.

What is claimed is:

1. A process of producing a vegetable oil enriched by an essential oil from at
5 least one plant, comprising the steps of:
providing prepared and hulled oilseed;
providing parts of a plant containing an essential oil;
mixing the oilseed and the parts of a plant at a predetermined ratio by
weight;
10 subjecting the mixed oilseeds and parts of a plant to cold-pressing to
extract therefrom a vegetable oil with an integrated essential oil component; and
filtering the extracted oil and essential oil component.
2. The process of claim 1, wherein the oilseed and parts of a plant are mixed
15 at a ratio of between 99.9 : .1 and 50 : 50 % by weight.
3. The process of claim 2, wherein the moisture content of the parts of a
plant is less than 15 %.
- 20 4. The process of claim 3, wherein the cold-pressing results in an expeller
cake.
5. The process of claim 4, further including the step of removing the expeller
cake prior to the filtering.
- 25 6. The process of claim 1, wherein the cold-pressing step is executed such
that the enthalpy does not exceed 60°C.
7. The process of claim 1, wherein the oilseeds comprise at least one of

sunflower, rape and sesame kernels.

8. The process of claim 1, wherein the parts of a plant are from at least one of spice, medicinal, fragrance and flavoring plants.

5 9. The process of claim 8, wherein the spice plant is at least one of basil, thyme, marjoram, oregano, tarragon, parsley, dill dried onion and garlic.

10. The process of claim 8, wherein the medicinal plant is at least one of camomile (*anthemis nobilis*), Saint-John's-wort, marigold, peppermint, balm,
10 artichoke and thyme.

11. The process of claim 8, wherein the fragrance plant is at least one of rose, lavender, violet, jasmine, vanilla, iris root, camomile (*flores chamomilla*).

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